

MAKOTO

GROUP DINING MENUS

MODERN JAPANESE

With over twenty years of experience, Chef Makoto Okuwa developed his own take on Japanese cuisine, where traditional Edomae-Sushi meets innovative flair. Makoto continues to evolve his style of crafting playful, exquisitely presented dishes which pay tribute with Japanese tradition.

9700 COLLINS AVENUE, MIAMI BEACH | MAKOTORESTAURANT.COM



FEATURES

- Available for lunch and dinner Monday-Sunday.
- Makoto Interior semi-private space up to 60 guests.
- Makoto Terrace al fresco dining up to 80 guests.
- Specializing in upscale izakaya multi course tasting menus.

FOR MORE INFORMATION CONTACT JORGE.ANAYA-LOPEZ@STARR-RESTAURANTS.COM | 305-864-8600

*menus subject to change

LUNCH ONE served family style

FIRST COURSE

INDIVIDUAL MISO SOUP

BLACK EDAMAME

sea salt

SPICY TUNA CRISPY RICE

serrano chili

MAKOTO HOUSE SALAD

watercress, wasabi-ginger dressing

SECOND COURSE

WASABI FRIED RICE

pickled ginger

GRILLED AVOCADO

ponzu chili

CHICKEN ROBATA SKEWER

Tokyo scallion

CHEF'S MAKI COMBINATION

spicy tuna, salmon avocado, california roll, cucumber-avocado-kappa

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE

vanilla ice cream

\$45.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Soft drinks and drip coffee included.

LUNCH TWO served family style

FIRST COURSE

CALIFORNIA MAKI ROLL

BLACK EDAMAME

sea salt

SPICY TUNA CRISPY RICE

serrano chili

BINCHO GRILLED CHICKEN SALAD

watercress, yuzu vin

SECOND COURSE

CHICKEN ROBATA SKEWER

Tokyo scallion

JAPANESE EGGPLANT ROBATA

chicken miso

PONZU SALMON

crispy brussels sprouts

SHORT RIB YAKI NOODLES

tamarind soy

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE

vanilla ice cream

\$55.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Soft drinks and drip coffee included.

DINNER ONE served family style

FIRST COURSE

BLACK EDAMAME
sea salt

SPICY TUNA CRISPY RICE
serrano chili

MAKOTO HOUSE SALAD
watercress, wasabi-ginger dressing

SECOND COURSE

CHEF'S MAKI COMBINATION
spicy tuna, salmon avocado, california roll, cucumber-avocado-kappa

THIRD COURSE

SHORT RIB YAKI NOODLES
mushrooms, ginger-tamarind soy

CHICKEN ROBATA SKEWER
tokyo scallion

GRILLED AVOCADO
ponzu chili

ROCK SHRIMP TEMPURA
kochujang aioli, cilantro-wasabi aioli

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE
vanilla ice cream, berries

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Soft drinks and drip coffee included.

DINNER TWO served family style

FIRST COURSE

BLACK EDAMAME

sea salt

HAMACHI

white ponzu

SPICY TUNA CRISPY RICE

serrano chili

MAKOTO HOUSE SALAD

watercress, wasabi-ginger dressing

SECOND COURSE

CHEF'S MAKI COMBINATION

spicy tuna, salmon avocado, california roll, cucumber-avocado-kappa

THIRD COURSE

WHOLE CAULIFLOWER

whipped feta tofu

CRISPY CHICKEN DUMPLING

sesame mustard miso

SKIRT STEAK

cippolini onions, avocado purée

WASABI VEGETABLE FRIED RICE

pickled ginger

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE

vanilla ice cream, berries

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Soft drinks and drip coffee included.

DINNER THREE served family style

FIRST COURSE

BLACK EDAMAME

sea salt

HAMACHI

white ponzu

SPICY TUNA CRISPY RICE

serrano chili

MAKOTO HOUSE SALAD

watercress, wasabi-ginger dressing

SECOND COURSE

CHEF'S MAKI COMBINATION

spicy tuna, salmon avocado, california roll, cucumber-avocado-kappa
combination maguro, sake, eel sushi

THIRD COURSE

CEDAR PLANK SALMON

WHOLE CAULIFLOWER

whipped feta tofu

SKIRT STEAK

cippolini onions, avocado purée

WASABI VEGETABLE FRIED RICE

pickled ginger

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE

vanilla ice cream, berries

TOBAN YAKI

almond cookie crumble, marshmallow, mango sorbet

\$95.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Soft drinks and drip coffee included.

*menus subject to change

DINNER FOUR served family style

FIRST COURSE

BLACK EDAMAME sea salt

TRUFFLED PONZU SALMON truffle salsa

WAGYU CARPACCIO ginger, garlic mitsuba

SPICY TUNA CRISPY RICE serrano chili

MAKOTO HOUSE SALAD watercress, wasabi dressing

SECOND COURSE

CHEF'S MAKI COMBINATION

spicy tuna, salmon avocado, california roll, cucumber-avocado-kappa
combination maguro, sake, eel sushi

CHEF'S SASHIMI COMBINATION

THIRD COURSE

WHOLE CAULIFLOWER whipped feta tofu

CRISPY CHICKEN DUMPLING sesame mustard miso

SKIRT STEAK avocado, ginger purée

FROSTY KOBE FRIED RICE foie gras, jidori egg

EGGPLANT chicken miso

DESSERT

CHEF'S SELECTION OF ASSORTED MOCHI

YUZU CHOCOLATE CAKE

vanilla ice cream, berries

TOBAN YAKI

almond cookie crumble, marshmallow, mango sorbet

\$105.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Soft drinks and drip coffee included.